



HIBACHI-STYLE MUSHROOM STIR-FRY

with Fried Rice & Yum Yum Sauce

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



4 oz | 8 oz
Button Mushrooms



1 | 2
Zucchini



4 oz | 8 oz
Shredded Carrots



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



1 | 2
Lemon



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame,
Soy, Wheat



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



2 | 4
Pho Stock
Concentrates



4 oz | 8 oz
Peas



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 1130



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 940



HELLO FRESH

HELLO

YUM YUM SAUCE

No misnomer, this homemade sauce is creamy, spicy, and tangy.

STAY GOLDEN

Don't move the zukes and 'shrooms too much in the pan; they need to release some of their moisture to get nice and brown.

BUST OUT

- Small pot
- Aluminum foil
- 2 Small bowls
- Plastic wrap
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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*Chicken is fully cooked when internal temperature reaches 165°.



1 START RICE & PREP

- Wash and dry produce.
- Bring **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **pinch of salt** to boil in a small pot. Once boiling, reduce to a simmer; cover and cook until tender, 15-18 minutes. (**Keep covered off heat until ready to use in Step 5.**)
- Quarter **lemon**. Trim and quarter **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Peel and mince **garlic**. Roughly chop **carrots**. Thinly slice **scallions**, separating whites from greens.



4 MAKE GARLIC OIL

- In a second small microwave-safe bowl, combine **garlic**, **1 TBSP olive oil**, and **¼ tsp salt** (**2 TBSP olive oil and ½ tsp salt for 4 servings**). Cover bowl with plastic wrap and microwave until garlic is fragrant, 30-35 seconds.
- Stir **garlic oil** and keep covered (**you'll use it in the next step**).



2 MAKE YUM YUM SAUCE

- In a small bowl, combine **dressing**, **mayonnaise**, **Sriracha**, **2 tsp water**, **1 tsp pho stock concentrates**, **1 tsp sugar**, and **juice from one lemon wedge**. (**For 4 servings, use 4 tsp water, 2 tsp pho stock concentrates, 2 tsp sugar, and juice from two wedges.**)
- Taste and season with **salt** and **pepper**.
- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



5 FINISH RICE

- Fluff **rice** with a fork.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **carrots**, **scallion whites**, and **peas**; cook, stirring occasionally, until lightly browned and softened, 2-3 minutes. Stir in **garlic oil** and rice; cook, stirring occasionally, until thoroughly combined, 4-6 minutes more.
- Season **fried rice** with **salt** and **pepper** to taste.

- Thinly slice **chicken** crosswise; stir into **fried rice**.



3 COOK STIR-FRY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **zucchini**; cook, stirring occasionally, until browned and tender, 6-8 minutes. Reduce heat to medium and stir in **remaining pho stock concentrates** and **2 TBSP butter** (**4 TBSP for 4 servings**). Cook, stirring, until slightly thickened and veggies are coated, 3-5 minutes. Turn off heat. Squeeze over **juice from one lemon wedge** (**juice from two wedges for 4**).
- Transfer to a plate; tent with foil to keep warm. Wash out pan.

- Use pan used for chicken here.



6 FINISH & SERVE

- Divide **fried rice** between plates. Top with **stir-fry** and drizzle with as much **yum yum sauce** as you like. Garnish with **scallion greens**. Serve with any remaining sauce and any **remaining lemon wedges** on the side.

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